

WHAT IS CLAIMED IS:

1 1. A cooking apparatus, comprising:
2 a main body having a cooking chamber and a parts chamber having a driver supplying
3 said cooking chamber with cooking energy;
4 an aroma generating unit disposed within said parts chamber to produce an aroma; and
5 a first nozzle coupled to said aroma generating unit, releasing said aroma outside said
6 main body.

1 2. The cooking apparatus of claim 1, further comprising:
2 a keyboard providing a selection of a cooking food menu; and
3 a controller coupled to said keyboard, controlling said aroma generating unit to produce
4 said aroma related to said selection of said menu.

1 3. The cooking apparatus of claim 2, further comprising a plurality of aroma storage
2 units disposed in said aroma generating unit, containing a plurality of aroma substances.

1 4. The cooking apparatus of claim 3, with said controller controlling said aroma
2 generating unit to mix said aroma substances contained in said aroma storage units to produce
3 said aroma.

1 5. The cooking apparatus of claim 3, further comprising a plurality of valves each
2 installed on an outlet port of said aroma storage units and controlled by said controller to allow
3 said aroma substances to be released from said aroma storage units.

1 6. The cooking apparatus of claim 3, further comprising a valve coupled to each outlet
2 port of said aroma storage units, releasing said aroma substances from said aroma storage units to
3 produce said aroma.

1 7. The cooking apparatus of claim 3, wherein said aroma substances released from aroma
2 storage units are mixed between said first nozzle and said aroma storage units to produce said
3 aroma.

1 8. The cooking apparatus of claim 1, wherein said aroma is related to a food placed in
2 said cooking chamber, said aroma representing a smell generated from the food cooked.

1 9. The cooking apparatus of claim 8, with said first nozzle releasing said aroma before
2 said food is cooked.

1 10. The cooking apparatus of claim 8, with said first nozzle releasing said aroma when
2 said driver starts to supply said cooking chamber with the cooking energy.

1 11. The cooking apparatus of claim 1, wherein said aroma is related to a food placed in
2 said cooking chamber, said aroma removing a smell generated from the food cooked.

1 12. The cooking apparatus of claim 11, with said first nozzle releasing said aroma after
2 said food has been cooked.

1 13. The cooking apparatus of claim 1, further comprising a second nozzle coupled
2 between said aroma generating unit and said cooking chamber, diffusing said aroma into said
3 cooking chamber.

1 14. The cooking apparatus of claim 13, further comprising a diffuser coupled to said
2 aroma generating unit, selectively coupling said aroma generating unit to one of said first nozzle
3 and said second nozzle.

1 15. The cooking apparatus of claim 14, further comprising a driving means coupled to
2 said diffuser, controlling said diffuser to couple said aroma generating unit to said second nozzle
3 when a food placed in said cooking chamber is cooked.

1 16. The cooking apparatus of claim 14, further comprising a plurality of holes formed on
2 a side wall of said cooking chamber, connected to said second nozzle, providing passageways for
3 said aroma diffused into said cooking chamber.

1 17. The cooking apparatus of claim 14, further comprising a diffusing hole formed on
2 said main body wherein said aroma is diffused to an outside of said main body through said
3 diffusing hole.

1 18. The cooking apparatus of claim 14, wherein said aroma diffused through said second
2 nozzle includes a characteristic removing a food aroma generated from a food cooked in said
3 cooking chamber.

1 19. The cooking apparatus of claim 18, wherein said aroma is intermittently diffused
2 through said first nozzle and said second nozzle.

1 20. The cooking apparatus of claim 14, further comprising a valve coupled to one of said
2 first nozzle and said second nozzle, controlling the amount of said aroma released from said one
3 of said first nozzle and said second nozzle.

1 21. The cooking apparatus of claim 14, with said diffuser comprising:
2 a cylinder;
3 an inlet port formed on said cylinder, coupled to said aroma generating unit;
4 a first outlet formed on said cylinder, coupled to said first nozzle;
5 a second outlet formed on said cylinder, coupled to said second nozzle; and

6 a piston disposed within said cylinder, moving a first position for coupling said inlet port
7 to said first outlet and a second position for coupling said inlet port to said second outlet.

1 22. The cooking apparatus of claim 21, further comprising a valve coupled to one of said
2 first nozzle and said second nozzle, controlling the amount of said aroma released from said one
3 of said first nozzle and said second nozzle.

1 23. A cooking apparatus, comprising:
2 a main body having a cooking chamber in which a food is placed to be cooked and a parts
3 chamber in which a driver is placed for supplying said cooking chamber with cooking energy for
4 cooking the food;

5 an aroma generating unit disposed within said parts chamber to provide a first aroma and
6 a second aroma;

7 a food aroma nozzle connected to said aroma generating unit, providing a first
8 passageway for said first aroma; and

9 an aroma removing nozzle connected to said aroma generating unit, providing a second
10 passageway for said second aroma.

1 24. The cooking apparatus of claim 23, wherein said first aroma has a smell of the food
2 cooked while said second aroma has a characteristic removing a food aroma produced the food
3 cooked.

1 25. The cooking apparatus of claim 23, with said food aroma nozzle releasing said first
2 aroma outside said main body while said aroma removing nozzle is connected to said cooking
3 chamber and releases said second aroma inside said cooking chamber.

1 26. The cooking apparatus of claim 23, with said food aroma nozzle and said aroma
2 removing nozzle releasing said first and second aromas outside said main body, respectively.

1 27. A method in a cooking apparatus, comprising the steps of:
2 making a selection of a cooking menu for cooking food; and
3 generating an aroma corresponding to said food in response to said selection.

1 28. The method of claim 27, further comprising the step of diffusing said aroma before
2 said food is cooked.

1 29. The method of claim 28, further comprising the step of terminating the diffusion of
2 said aroma when said food is cooked.

1 30. The method of claim 27, further comprising the step of diffusing said aroma after
2 said food has been cooked.

1 31. The method of claim 30, wherein said aroma has a characteristic removing a food
2 aroma produced from the food cooked.

1 32. The method of claim 27, further comprising the step of providing an aroma storage
2 unit containing at least one aroma substance related to said food cooked to generate said aroma.

1 33. The method of claim 27, further comprising the step of providing aroma storage units
2 containing aroma substances to mix said aroma substances and generate said aroma related to
3 said food cooked.

1 34. The method of claim 27, further comprising steps of:
2 providing a main body having a cooking chamber and a parts chamber;
3 providing an aroma storage unit in said parts chamber;
4 providing a first passageway from said aroma storage unit to an outside of said main
5 body; and
6 releasing said aroma through a first passageway.

1 35. The method of claim 34, further comprising steps of:
2 providing a second passageway from said aroma storage unit to said cooking chamber;
3 and
4 releasing said aroma through said second passageway.